

*A Night
With
Josephine
& Santo
10/30/99*

The Glass Onion
RESTAURANT

909 East Main Road • Middletown, Rhode Island 02842 • 401-848-5153



Appetizers

Soup du Jour ~ cup 2.95 bowl 3.50

New England Clam Chowder ~ cup 3.25 bowl 3.95

Glass "Onion" Soup ~ 3.50

Melted Swiss cheese and crouton

Caesar Salad with Grilled Brochetta ~ 5.95

Onion Jam ~ 4.25

A tantalizing treat. Sweet shallots and onions
caramelized and served with toast points

Baked Nachos ~ 6.95

Flour tortilla chips topped with jalapenos, black olives
and Monterey Jack cheese served with sour cream
and red pepper salsa

Clams on the Half Shell ~ 5.95

Fresh harvests from the sea served with cocktail sauce

Clams Casino ~ 6.95

Littlenecks baked with seasoned bread crumbs,
and topped with crispy bacon

Calamari ~ 6.95

Deep fried then tossed in garlic, olive oil,
pepper rings and black olives

Lighter Fare

Grilled Vegetable Plate ~ \$7.95

Grilled zucchini, summer squash, red pepper,
onions and eggplant served atop a bed of rice

Spinach Salad ~ \$7.95

Fresh spinach, tuna, mushrooms, eggs, olives, cucumbers,
tomatoes, bacon, artichoke hearts and bleu cheese

Caesar Salad ~ \$5.50

w/Grilled or Cajun Chicken ~ \$7.95

w/Grilled Shrimp ~ \$9.95

Marinated Shrimp Salad ~ \$9.95

Grilled shrimp with tomato, artichoke hearts and
avocado served on a bed of mixed greens

G.O. Burger ~ \$6.50

Our eight ounce charbroiled burger served
on a kaiser roll with cheddar cheese, onions,
sauteed mushrooms and tomato

The Reuben ~ \$6.50

Corned beef, sauerkraut, Swiss cheese and
Russian dressing on grilled rye bread

The Alex ~ \$5.95

Turkey, herb mayonnaise, bacon, and cranberry
sauce served warm on pumpernickel

Bleu Burger ~ \$6.95

Charbroiled burger with roasted red peppers
and bleu cheese

Sides

Roasted Asparagus ~ \$4.50

Grilled Zucchini ~ \$2.50

Broccoli ~ \$3.50

French Fried Sweet Potatoes ~ \$2.95

Sauteed Onions ~ \$1.50

Sauteed Mushrooms ~ \$2.00

Dinner Menu

Chef Specialties

Baked Stuffed Sole ~ \$15.95

Tender sole crowns our seafood stuffing, finished
with a lobster cream sauce

Scrod Portuguese ~ \$12.95

Native fresh scrod poached with mushrooms, tomatoes,
yellow and red peppers in a seasoned clam broth

Baked Scrod ~ \$12.95

Fresh scrod baked with seasoned bread crumbs
and a lemon white wine butter

Baked Stuffed Shrimp ~ \$18.95

Four jumbo shrimp stuffed with our seafood
stuffing served atop of a lobster cream sauce

Chicken Portofino ~ \$12.95

Grilled breast of chicken served with mushrooms, tomato
and artichoke hearts in a red wine demi glace

Veal Madeira ~ \$17.95

Tender veal sauteed with Shitake mushrooms, sundried
tomatoes, and shallots in a Madeira wine demi glace

Chicken Oscar ~ \$13.95

Chicken tenderloins sauteed in a lemon wine sauce served
with asparagus and sweet crabmeat finished with sauce
Hollandaise

Chicken Mozzarella ~ \$13.95

Tender breast of chicken stuffed with mozzarella,
prosciutto ham and roasted red peppers finished
with a red pepper beurre blanc

Pan Seared Pepper Salmon ~ \$16.95

Delicate salmon pan seared with a black peppercorn
coating and served with a lemon beurre blanc

Poached Salmon ~ \$16.95

Fresh salmon fillet poached in wine and herbs
with a lemon dill sauce

Lobster and Scallop Casserole ~ \$19.95

Sweet lobster and sea scallops baked in a lobster
cream sauce and topped with seasoned bread crumbs

Five Star Favorites

Crab Cakes ~ \$7.95

With a chive chili mayonnaise and topped with shrimp

The Onion Blossom Special ~ \$4.95

A house specialty ~ a large yellow onion battered and
deep fried, served with our special sauce

Smoked Seafood Plate ~ \$6.95

Smoked salmon, mussels, bluefish and mackerel
served with sour cream and dill oil

Steamed Mussels ~ \$6.95

In a creamy herb broth or a garlic sauce over spicy croutons

Peel & Eat Shrimp

1/2 lb. \$6.95 ~ 1 lb. \$11.50

Grilled Portabello Mushroom ~ \$8.95

With creamy herb polenta, grilled vegetables and
tomato vinaigrette

Deep Fried Brie ~ \$6.95

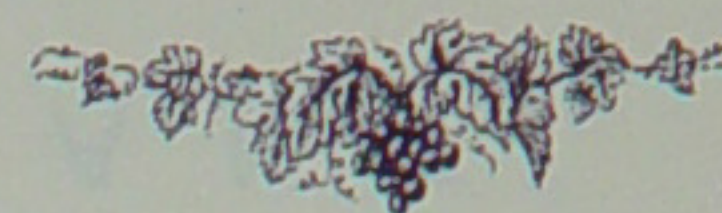
With an apricot dipping sauce

Grilled Shrimp ~ \$8.95

Jumbo shrimp served with a red pepper beurre blanc

Shrimp and Scallops in Puff Pastry ~ \$7.95

Shrimp, scallops, shitake mushrooms, asparagus
and tomatoes in a cream sauce



Pasta

Chicken Alfredo ~ \$13.95

Fettucini tossed with chicken, broccoli,
mushrooms and finished with a parmesan
garlic cream sauce

Shrimp & Scallop Fettucini ~ \$18.95

Sauteed shrimp, scallops, tomatoes and
scallions in a garlic lemon butter sauce

Grilled Vegetable Fettucini ~ \$11.95

Tossed with olive oil, garlic, grilled vegetables
and gorgonzola

Penne Pomodoro ~ \$9.95

With a light tomato basil sauce

Penne Portabella ~ \$12.95

Chicken, portabella mushrooms, black olives,
garlic, fresh and sundried tomatoes
in a herb butter sauce

Linguini with Clam Sauce ~ \$12.95

Red or white

Capellini Pesto ~ \$15.95

Steamed mussels and littlenecks
served over angel hair pasta

Chef Osman's Penne ~ \$14.95

Sauteed chicken, roasted red pepper,
artichoke hearts, fresh basil, finished
with a sharp provolone cream sauce

Ma's Angel Hair ~ \$12.95

Grilled chicken, eggplant, zucchini, sundried
tomatoes, onion in a light tomato sauce

Seafood Fra Diavolo ~ \$18.95

Tender sea scallops, shrimp, littlenecks, and
mussels in a spicy marinara sauce

Linguini Napoleon ~ \$19.95

Sweet lobster and tender veal sauteed
in a brandy cream sauce over linguini

Steaks

Cooked with our special 909 Seasoning.

Choice of sauce for your steaks...

Whole Grain Mustard Herb Butter,

Fluffy Horseradish, Three Peppercorn Creme,

Cracked Black Peppercorn or 909 Sauce

Filet Mignon ~ \$19.95

A ten ounce tenderloin grilled to order

Grilled Pork Loin ~ \$13.95

With a bistro sauce and deep fried onions

N.Y. Sirloin ~ \$16.95

A fourteen ounce, fully trimmed New York Strip Steak
cooked to perfection

Grilled Rib Eye ~ \$17.95

A juicy 14 ounce prime rib steak grilled

Prime Rib of Beef au Jus ~ Queen \$15.95 King \$19.95
Available Friday and Saturday Evening

Pan Seared Porkloin ~ \$12.95

With caramelized apples and onions

All the above entrees come with a choice of potato-
baked or mashed, wild rice or french fried sweet potatoes.

*Please order meat by chart - not responsible
for meats ordered "well done"*

Extra Rare	Rare	Med Rare
Purple - Cold Center	Red - Cool Center	Red - Warm Center
Medium	Med Well	Well
Pink - Center	Pink Gray - Center	Gray - Center